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# *Indian Standard*

## CODE FOR FUNCTIONAL REQUIREMENTS OF HOTELS, RESTAURANTS AND OTHER FOOD SERVICE ESTABLISHMENTS

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**INDIAN STANDARDS INSTITUTION**  
MANAK BHAVAN 9, BAHADUR SHAH ZAFAR MARG  
NEW DELHI 110002

# Indian Standard

## CODE FOR FUNCTIONAL REQUIREMENTS OF HOTELS, RESTAURANTS AND OTHER FOOD SERVICE ESTABLISHMENTS

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( Continued on page 2 )

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( Continued from page 1 )

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( Continued on page 22 )

# *Indian Standard*

## CODE FOR FUNCTIONAL REQUIREMENTS OF HOTELS, RESTAURANTS AND OTHER FOOD SERVICE ESTABLISHMENTS

### 0. FOREWORD

**0.1** This Indian Standard was adopted by the Indian Standards Institution on 18 March 1971, after the draft finalized by the Functional Requirements in Buildings Sectional Committee had been approved by the Civil Engineering Division Council.

**0.2** Hotels, restaurants and other food service establishments are in existence in abundance in the country. This standard has been prepared to guide the various municipalities and other organizations in promoting bye-laws for the hygienic upkeep of hotels, restaurants and other food service establishments by laying down functional requirements of hotels.

**0.3** This code covers requirements specific to the large food service establishments. However, the basic principles of hygiene underlying the technical advice in this code should be applied with appropriate modifications to all food service establishments.

**0.4** This code is subject to the provisions in the Prevention of Food Adulteration Act, 1954 and the rules framed thereunder, amended up to date.

**0.5** In the formulation of this standard due weightage has been given to international co-ordination among the standards and practices prevailing in different countries in addition to relating it to the practices in the field in this country.

**0.6** Building Bye-laws Sectional Committee, (BDC 25) has already published the following Indian Standards which cover minimum provisions and requirements for buildings:

IS: 1256-1967 Code of building byelaws

IS: 4878-1968 Byelaws for construction of cinema buildings

**0.6.1** The present recommendation does not deal with the structural aspects but lays down only the functional requirements particular to Food Service Establishments which may be made use of for drafting specific recommendations and byelaws, by various municipalities concerned.

**0.7** This standard at its different stages of formulation was also considered by the Food Hygiene, Sampling and Analysis Sectional Committee (AFDC 36) and the Hygienic Codes Subcommittee (AFDC 36:5) and the comments received were fully kept in view while finalizing this standard.

**0.8** For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the result of a test or analysis, shall be rounded off in accordance with IS:2-1960\*. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

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## **1. SCOPE**

**1.1** This standard lays down the functional requirements essential for proper upkeep of hotels, restaurants and other food service establishments.

## **2. TERMINOLOGY**

**2.0** For the purpose of this standard, the following definitions shall apply.

**2.1 Food Service Establishments**—Hotels, restaurants, dining rooms, coffee shops/houses, cafeteria, snack bars, canteens, refreshment rooms, hospital kitchens, flight kitchens, railway dining cars, soda fountains, ice-cream parlours, hotel messes, *DHABAS* and any other premises where food is prepared and/or served, hereinafter called 'Establishments'.

**2.2 Employee**—A person who handles food or drink and is employed in an establishment where the food or drink is prepared and/or served.

**2.3 Licensee**—A person, firm, corporation or association, licensed to run the establishment.

**2.4 Authority Having Jurisdiction**—The local body which for the purpose of administering these byelaws may authorize a committee or an official to act on its behalf, hereinafter called 'Authority/Competent Authority'.

## **3. GENERAL CONDITIONS**

**3.1 Obligations of Intending Licensee**—The intending licensee shall make an application for the grant of a licence under the local byelaws on the form prescribed by the authority. A suggested form of the application is given in Appendix A. The application for the grant of a licence shall be accompanied by a layout plan showing details of location, approach and distance from public sewerage, lavatories, urinals located in the vicinity.

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\*Rules for rounding off numerical values (*revised*).



**3.1.1** The intending licensee shall make an application for the grant of licence under these byelaws on the form prescribed by the authority. The application for the grant of licence shall be accompanied by a layout plan showing details of the food preparation and services area, the hygienic arrangements and the disposal of wastes.

**3.1.2** Notwithstanding anything contained in these byelaws hereafter the licence when granted shall not absolve the licensee from the obligations arising out of any other provisions of the local byelaws or the Act or other legislation in vogue and the licence shall be liable to suspension, revocation or cancellation, if so, decided by the authority.

**3.1.3** The licensee shall in no case exceed or violate or in any way infringe the limits of the particulars mentioned in Appendix A for which the licence is originally granted.

**3.1.4** The licensed premises will mean and include preparation and service rooms, godowns, sheds, structures, enclosures and open spaces, etc.

**3.1.5** The licence form shall be exhibited along with its letters of requirements or conditions, if any, communicated to the licensee for compliance in connection with the licence from time to time either prior to or after the grant of the licence in an easily visible part of the licensed premises and shall be produced for inspection purposes whenever so required by the competent authority.

**3.1.6** The licensee shall inform the authority in writing at least a month in advance of the date of intended change or of the date of expiry of licence whichever is earlier of any intended change in the particulars mentioned in the licence.

**3.1.7** The authority may at all reasonable hours, normally between sunrise and sunset enter into or upon any building or premises for the purpose of ascertaining whether or not the provisions of these byelaws are being complied with.

**3.1.8** The licence for carrying out a trade or business within the premises of a food service establishments shall not be granted if the trade or business is likely to interfere or deteriorate hygienic conditions of the food service establishment.

**3.1.9** The licensee shall not keep or allow to be kept any article in connection with or any way related to the licensed commodity, trade process or operation or carry on or allow to be carried on any operation or process connected with or any way related to the licensed commodity, trade or operation or processes outside the licensed premises or on public road or street. Subject to the conditions mentioned above, the provisions of this clause shall not apply to the outside catering done by the licensee.

**3.1.10** All exits of the licensed premises shall be kept clear of obstructions at all times.

**3.1.11** Any structural alterations or additions and/or the licensed premises shall not be carried out without the prior permission from the competent authority.

#### **4. LICENCE**

**4.1** A licence may be temporarily suspended in case notice for removal of defects, given by the authority is not complied with within a reasonable period specified by the authority in each case.

#### **5. SITE**

**5.1** The food service establishments shall be located at a place where flies and vermins are minimum and kitchen and dining areas not within 10 m from the site where public garbage bins, public latrines and public urinals are located. In case of non-compliance with the above conditions, the licence to open a new food service establishment shall not be granted.

#### **6. BUILDING**

**6.0** In addition to the recommendations in the code the building in which food service establishment is located shall also conform to the local building byelaws in force.

**6.1** The building should be of a permanent nature and maintained in a proper state of repair and cleanliness.

#### **7. FLOORS**

**7.1** The floors of all rooms in which food or drink is stored, prepared or served and of all washing placed shall be of such construction as to be impervious, easily cleansed, smooth and in good repair.

**7.2** All floors shall be kept clean and free from litter. Dustless method of floor cleaning shall be used, all except emergency floor cleaning shall be done during the period when least amount of food and drink is exposed.

#### **8. WALLS**

**8.1** The walls shall have a smooth, non-absorbent surface, free from cracks and crevices to facilitate their efficient cleaning.

**8.1.1** The walls of all rooms in which food or drink is prepared or utensils are washed shall have a smooth washable surface up to a minimum height of 2.0 m from the floor.

## 9. CEILING

9.1 Ceiling shall be clean, leak-proof and have a smooth non-absorbent surface free from cracks and crevices to facilitate their efficient cleaning. These should be such that they do not harbour vermin.

## 10. DOOR AND WINDOWS

10.1 In the absence of air-conditioning all openings to the outer air including doors, windows, sky lights shall be effectively screened with tight fitting screens free from holes with wire gauge conforming to IS:1568-1960\*. The doors when not in use shall be kept in closed position. Self-closing screened doors to the outer air shall open outwards. Other methods approved by the authority shall be employed to ensure the absence of flies.

## 11. LIGHTING

11.1 Recommended values of illumination in various areas of the establishment shall be as given in Table 1.

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**TABLE 1 RECOMMENDED VALUES OF ILLUMINATION**

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The lighting of some of these locations will be determined primarily by aesthetic considerations and the recommended illumination values as given in IS: 3646 ( Part II )-1966\* may be taken as a guide only.

SL No.	AREAS	ILLUMINATION, Lux
(1)	(2)	(3)
i)	Entrance halls	150
ii)	Reception and accounts	300
iii)	Dining rooms ( tables )	100
iv)	Lounges	150
v)	Bedrooms:	
	a) General	100
	b) Dressing tables, bed heads, etc	200
vi)	Writing rooms ( tables )	300
vii)	Corridors	70
viii)	Stairs	100
ix)	Laundries	200
x)	Kitchens	†200
xi)	Goods and passenger lifts	70
xii)	Clockrooms and toilets	†200
xiii)	Dining rooms:	
	a) Tables	100
	b) Cash desks	300
xiv)	Self service-counters	300

\*Code of practice for interior illumination: Part II Schedule for values of illumination and glare index.

†Supplementary local lighting should be provided over kitchen equipment and mirrors.

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\*Specification for wire gauze for general purposes.

**12. VENTILATION**

**12.1** In case of non-air-conditioned buildings the minimum standards of mechanical ventilation shall be maintained as given in Table 2.

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**TABLE 2 VENTILATION REQUIREMENTS FOR  
NON-AIRCONDITIONED BUILDINGS**

Sl. No.	AREA	AIR CHANGES PER HOUR
(1)	(2)	(3)
i) Living rooms		3
ii) Dining and lounge		2-3
iii) Big kitchen		12
iv) Small kitchen		6
v) Toilets		6

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**13. WATER SUPPLY**

**13.1** There shall be adequate supply of safe and potable water. Running water shall be easily accessible to all rooms in which food is prepared or utensils are washed.

**13.1.1** Requirements for water supply for hotels and restaurants shall be as given in Table 3.

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**TABLE 3 WATER SUPPLY REQUIREMENTS FOR  
HOTELS AND RESTAURANTS**

Sl. No.	DESCRIPTION	NON-AIRCONDITIONED (LITRES PER DAY)	AIR CONDITIONED (LITRES PER DAY)
(1)	(2)	(3)	(4)
i) Hotels (per bed)		180	275
ii) Restaurants (per seat)		70	97

NOTE — In hotels where laundry is provided arrangement for an extra quantity of 120 litres per bed should be made.

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**13.2 Storage of Water** — For the storage of water, proper receptacles made of galvanized iron or other suitable material shall be used. Such receptacles shall be kept covered with tight fitting lids and shall have screw caps at the bottom for draining out residual water. The receptacles shall be placed on a stand or a platform easily accessible for the purpose of maintenance and cleaning. The receptacles shall be examined and cleaned regularly.

**13.2.1** If at any time, the water from the tanks on analysis is found harmful, the licensee shall stop the use of stored water and make alternative arrangement till the water of the tanks is made safe and potable.

## 14. DRAINAGE

**14.1** Adequate arrangements shall be made for satisfactory drainage of all sewage and waste water. Harmful waste water, such as water containing kitchen waste, shall be satisfactorily disposed of. The drainage shall be so designed as to cause no stagnation at the maximum discharge rate for which the different units are designed.

**14.1.1** The requirements for fitments for drainage and sanitation shall conform to the requirements given in Tables 4 and 5.

**14.2** Where no sewers exist, grease trap and soak pits shall be provided for liquid waste which will not be drained directly into the public surface drains. Catch pits shall be properly covered with suitable cover and should be cleaned daily or oftener. Septic tanks conforming to IS: 2470 (Part I)-1963\* or IS: 2470 (Part II)-1964† shall be provided if required by the authority.

**14.3** The gradient of the drains should be such that no water stagnates anywhere within the premises. Where no sewerage is provided for the final outfall, soak pits or cess pools to the satisfaction of the Authority should be provided.

## 15. KITCHEN

**15.1** Kitchen shall be sufficiently spacious and should be of a size in proportion to the average number of diners catered for at one meal. The floor space in the kitchen shall be calculated at the rate of 0.5 m<sup>2</sup> Min per diner. In case of snack bars, soda fountains, etc, the service-cum-dispensing area shall be treated as part of the kitchen.

NOTE — The requirements of **15.1**, however, do not cover mobile catering establishments.

**15.2** Subject to the requirements laid down in **15.1** the minimum size of the kitchen should not be less than 10 m<sup>2</sup> and none of the sides less than 2.4 m.

**15.3** Exhaust fans should have provisions of grease filters for collecting grease.

\*Code of practice for design and construction of septic tanks: Part I Small installations (first revision).

†Code of practice for design and construction of septic tanks: Part II Large installation.

TABLE 4 REQUIREMENTS OF DRAINAGE AND SANITATION FITMENTS IN HOTELS

( Clause 14.1.1 )

SL No.	FITMENTS	FOR RESIDENTIAL PUBLIC AND STAFF	FOR PUBLIC ROOMS		FOR NON-RESIDENTIAL STAFF	
			For Males	For Females	For Males	For Females
(1)	(2)	(3)	(4)	(5)	(6)	(7)
i)	Water-closets	1 per 8 persons omitting occu- pants of the room with a t t a c h e d water-closets; minimum of 2 if both sexes are lodged	1 per 100 persons up to 400 per- sons; and for over 400, add at the rate of 1 per 250 persons or part thereof	2 per 100 persons up to 200 per- sons; and for over 200, add at the rate of 1 per 100 persons or part thereof	1 for 1-15 persons 2 for 16-35 persons 3 for 36-65 persons 4 for 66-100 per- sons	1 for 1-12 persons 2 for 13-25 persons 3 for 26-40 persons 4 for 41-57 persons 5 for 58-77 persons 6 for 78-100 per- sons
ii)	Ablution taps	1 in each water- closet	1 in each water- closet	1 in each water- closet	1 in each water- closet	1 in each water- closet
		1 water tap with draining arrangements shall be provided for every 50 persons or part thereof in the vicinity of water-closets and urinals				
iii)	Urinals	—	1 per 50 persons or part thereof	—	Nil up to 6 per- sons 1 for 7-20 persons 2 for 21-45 persons 3 for 46-70 persons 4 for 71-100 per- sons	—

iv) Wash basins	1 per 10 persons omitting the wash basins installed in the room suite	1 per water-closet and urinal pro- vided	1 per water-closet provided	1 for 1-15 persons 2 for 16-35 persons 3 for 36-65 persons 4 for 66-100 per- sons	1 for 1-12 persons 2 for 13-25 persons 3 for 26-40 persons 4 for 41-57 persons 5 for 58-77 persons 6 for 78-100 per- sons
v) Baths	1 per 10 persons omitting occu- pants of the room with bath <i>en suite</i>	—	—	—	—
vi) Slop sinks	1 per 30 bed- rooms, mini- mum 1 per floor	—	—	—	—
vii) Kitchen sinks and dish washers	← 1 in each kitchen →				

NOTE 1 — Some of the water closets may be of European style if desired.

NOTE 2 — It may be assumed that two-thirds of the number are males and one-third females.

TABLE 5 REQUIREMENTS OF DRAINAGE AND SANITATION FITMENTS IN RESTAURANTS

( Clause 14.1.1 )

Sl. No.	FITMENTS	FOR MALE PUBLIC	FOR FEMALE PUBLIC	FOR MALE STAFF	FOR FEMALE STAFF
(1)	(2)	(3)	(4)	(5)	(6)
i)	Water-closets	1 for 50 seats up to 200 seats; and for over 200 seats, add at the rate of 1 per 100 seats or part thereof	1 for 50 seats up to 200 seats; and for over 200 seats, add at the rate of 1 per 100 seats or part thereof	1 for 1-15 persons 2 for 16-35 persons 3 for 36-65 persons 4 for 66-100 persons	1 for 1-12 persons 2 for 13-25 persons 3 for 26-40 persons 4 for 41-57 persons 5 for 58-77 persons 6 for 78-100 persons
ii)	Abhution taps	1 in each water-closet	1 in each water-closet	1 in each water-closet	1 in each water-closet
		1 water tap with draining arrangements shall be provided for every 50 persons or part thereof in the vicinity of water-closets and urinals.			
iii)	Urinals	1 per 50 seats	—	Nil up to 6 persons 1 for 7-20 persons 2 for 21-45 persons 3 for 46-70 persons 4 for 71-100 persons	—
iv)	Wash basins	←———— 1 for every water-closet provided —————→			
v)	Kitchen sinks and dish washers	←———— 1 in each kitchen —————→			
vi)	Slop or service sinks	←———— 1 in the restaurant —————→			

NOTE 1 — Some of the water closets may be of European style, if desired.

NOTE 2 — It may be assumed that two-thirds of the number are males and one-third females.



**15.4** Every establishment shall be provided with adequate toilet facilities for its employees, conveniently located in the premises of the establishment; if possible, on the same floor to comply with the city plumbing code of laws. Toilets shared by other occupants of the building not employed by the licensee shall not be permitted.

**15.5** Where exhaust or other mechanical ventilation is not provided there shall be an intervening room or vestibule between a toilet room and a room in which food or drink is prepared, served or stored or in which utensils are handled or stored. Toilet room doors shall be provided with self-closing arrangement. Intervening room or vestibule shall be provided with tight fitting self-closing doors.

**15.6** The toilet rooms for the staff shall have permanent and legible signs posted conspicuously in each toilet room directing employees to wash their hands with soap and water before resuming their work. Places for utensil washing shall not be considered as washing facilities for the personnel.

**15.7** It is desirable to provide changing rooms for the workers with independent wash and toilet facilities. Required number of lockers may also be provided in the changing rooms for the workers to store their personal effects during the hours of work.

## **16. DINING HALL**

**16.1** The floor area of the dining hall excluding the area occupied by the service counter and any furniture and fixture except tables and chairs shall be not less than 1 m<sup>2</sup> per diner. The surfaces of every table or board on which refreshments are served shall be of a non-absorbent impervious material except where table linen is used.

**16.2** Hand washing facilities such as running water and soap shall be provided by the licensee for the customers at a convenient place. Facilities for drying of hands in a hygienic manner shall also be provided by the licensee.

## **17. DISHWASHING ARRANGEMENTS**

**17.1** All eating and drinking utensils shall be thoroughly cleansed and effectively subjected to an approved bactericidal process after each use, so that all such utensils ready for a service to customers are clean to sight and touch.

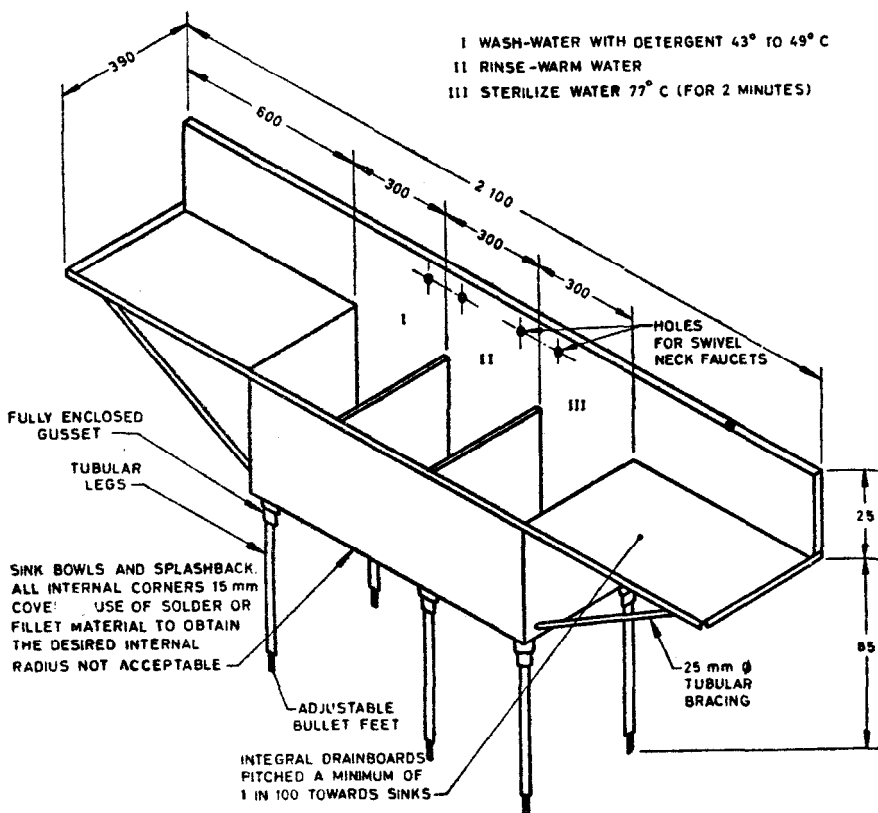
**17.2** Equipment, that is too large to immerse may be treated: (a) with steam from a hose, in the case of equipment in which it is possible to confine steam, (b) by boiling water rinse, (c) by spraying or swabbing with chlorine solution of approved strength, or (d) separate area should be provided for pot washing with proper sterilization arrangements as given at (a), (b) and (c) above.

**17.3** A schematic diagram for a proposed sink washing arrangement is given in Fig. 1 to 3.

## 18. STORAGE AND HANDLING EQUIPMENT

**18.1** All containers and utensils shall be stored at a height of not less than 430 mm above the floor in a clean, dry place protected from flies, splash, dust, overhead leakage, and other contamination. Wherever practicable, containers and utensils shall be covered or inverted on a clean surface.

**18.2** Drain boards, trays, and shelves shall have an impervious surface which is not readily corrodable.

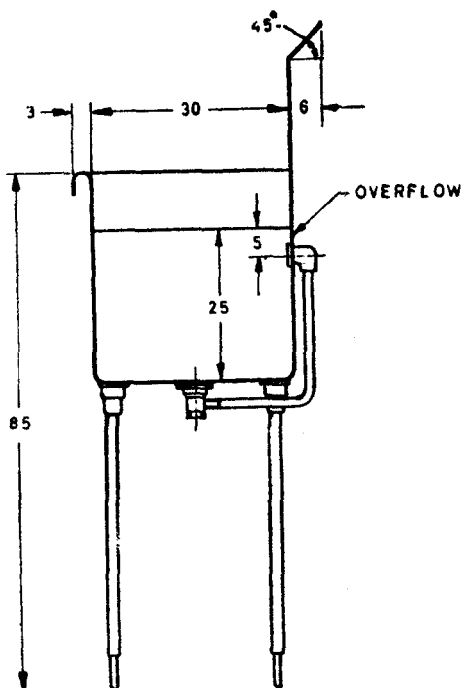


NOTE 1 — This is a schematic diagram and does not indicate details.

NOTE 2 — The dimensions given are minimum recommended.

All dimensions in millimetres.

FIG. 1 HAND DISHWASHING ARRANGEMENTS

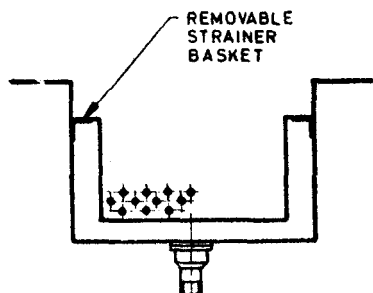


NOTE 1 — This is a schematic diagram and does not indicate details.

NOTE 2 — The dimensions given are the minimum recommended.

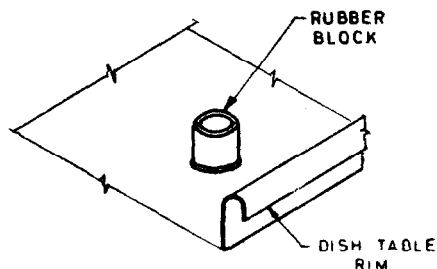
All dimensions in millimetres.

FIG. 2 SECTION THROUGH SINK



NOTE — These sinks should be provided on soiled dish tables. They are used for the disposal of left-over liquids and solids from soiled utensils.

3A Dump Sink



NOTE — Removable scraping blocks should be provided on soiled dish tables for disposal of waste solids. Garbage bins may be provided below.

3B Dish Table Rim

FIG. 3 DETAILS OF WASHING SINK

**18.3** While handling the containers and utensils used for storage and service of food or drink, care shall be taken that the inside surfaces coming in contact with food or drink are not touched by hand. This applies also to other items of table-ware and cutlery.

**18.4** Paper cups, plates, straws and other single service containers shall be purchased in sanitary cartons and stored therein in a clean, dry place until used, and after removal from the cartons these articles shall be handled in a hygienic manner. Laundered clothes and napkins shall be stored in a clean place until used.

**18.5** Drinking straws and toothpicks shall be either wrapped or kept in sanitary dispensers protected from handling during fillings, storage and dispensing and from other sources of contamination.

## **19. STORAGE OF FOODSTUFF**

**19.1** All perishable food shall be stored at the temperatures as given in Table 6.

**TABLE 6 STORAGE TEMPERATURES FOR FOODSTUFF**

Sl. No.	NAMES OF ARTICLES	STORAGE TEMPERATURE °C
(1)	(2)	(3)
i)	Meat, meat products, poultry	0-00 to 1-50
ii)	Fresh fish and sea food	-2-00 „ -0-50
iii)	Dairy products and eggs	0-50 „ 2-50
iv)	Fresh fruit and vegetables	2-00 „ 4-50
v)	Ice-creams	-14-50 „ -12-00

NOTE 1 — Potatoes need no refrigeration, but should be stored away from light.

NOTE 2 — Fish and sea foods shall be stored in separate compartments so as not to affect other materials.

## **20. ACOUSTICS**

**20.1** Food service establishments (hotels, restaurants, etc) shall adopt suitable noise control measures to provide adequate sound insulation against various noise sources which would cause disturbance to human comfort and efficiency. If required by the authority, proper acoustical treatment will be carried out to the areas where music or dance performances are to be carried out.

## **21. LIFTS**

**21.1** When lifts are provided, their installation, operation and maintenance shall conform to IS:1860-1968\*.

\*Code of practice for installation, operation and maintenance of electric passenger and goods lifts (*first revision*).

## 22. FIRE SAFETY REQUIREMENTS

**22.1 General**—Fire safety of food service establishments shall be considered from the following two aspects of the fire hazard and precautions shall accordingly be provided against the same:

- a) possibility of loss or damage to life, refer to as personal hazard; and
- b) possibility of fire occurring and spreading in the building itself; refer to as internal hazard.

**22.1.1** In order that the fire hazards namely personal hazards, internal hazards are minimized, building shall conform to general requirements given in **22.2** to **22.10**.

**22.2** All buildings and particularly buildings having more than one storey shall be provided with liberally designed safe-fire-resistant exits or escapes.

**22.2.1** The exits shall be so placed that they are always immediately accessible and each is capable of taking all the persons on that floor as alternative escape routes may be rendered unsuitable and/or unsafe due to fire.

**22.3** Escape route shall be well-ventilated as persons using the escapes are likely to be overcome by smoke and/or fumes which may enter from floor.

**22.4** Where fire resisting doors are employed as 'cut-offs' or fire breaks, they shall be maintained in good working order, free from any obstruction so that, they may be readily opened to allow quick escape of any person or persons trapped in that section of the building, and also, when necessary prompt rescue work may be expeditiously carried out.

**22.5** Electrical and/or mechanical lifts, while reliable under normal conditions may not always be relied on for escape purposes in the event of fire. The electrical supply to the building itself may be cut off or otherwise interrupted, or those relying upon mechanical drive may have the driving power available.

**22.6** Lift shafts and stairways serve as flues or funnels thus increasing the fire by increased draught and their designs shall be such as to reduce or avoid the possibility and consequent spread of fire.

**22.7 Basements (Including Sub-Basements)**—Where basements are necessary for a building and where such basements are used for storage, provisions shall be made for escape of any heat arising due to fire and for liberating any smoke which may be caused.

**22.8** It is essential that the fire resistance of the basement conforms to the highest order and all columns for separating the upper structure shall have grading not less than the standards laid down for Grade 3 (see Table 7).

**TABLE 7 CLASSIFICATION OF STRUCTURAL COMPONENTS**

GRADE No.	TIME IN HOURS, MINIMUM RESISTANCE AGAINST STANDARD FIRE	FIRE LOAD AND CLASS OF FIRE WHICH STRUCTURAL ELEMENT MAY WITHSTAND	
		Fire Load in kcal/cm <sup>2</sup>	Class of Fire
(1)	(2)	(3)	(4)
1	6	1 100 000 and over	Very high
2	4	550 000 to 1 100 000	High
3	2	275 000 to 550 000	Medium
4	1	less than 275 000	Low
5	$\frac{1}{2}$	—	Very low

**22.9 First-Aid Fire Fighting Arrangements** — First-aid fire fighting appliances according to IS:2217-1963\* shall be provided and periodically inspected by the appropriate authority.

**22.10** The fire fighting appliances shall be distributed over the building in such a manner so as to be readily available in case of fire in any part of the building and shall be maintained in proper working order as specified in IS:2190-1962†. Adequate technical staff trained in fire fighting shall be maintained by the licensee.

## **23. GAS INSTALLATION**

**23.1** In case the establishment is equipped with gas for cooking, heating, etc, the installation shall conform to the local byelaws applicable to the installation of gas connections equipment.

## **24. STORAGE DISPLAY AND SERVING OF FOOD AND DRINK**

**24.1** All food and drink shall be stored and displayed in a manner as to be protected from dust, flies, vermin, unnecessary handling, over-head leakage, sewage back flow, and other contamination. Presence of rodents, cockroaches, ants, or other vermins shall be considered as a violation of these byelaws. Food or drink shall not be stored or prepared beneath over-head sewer or drain pipes.

**24.2** All unwrapped food and drink on display shall be protected by glass or otherwise from public handling or other contamination. Approved

\*Recommendations for providing first-aid fire fighting arrangements in public buildings.

†Code of practice for selection, installations and maintenance of portable first-aid fire appliances.

openings for self service may be permitted on counter fronts, but the direct line from the customers' breath to the displayed food shall be intercepted by glass or other partitioning, except in case of self service counters.

**24.3** All food and drink shall be handled and served in such manner as to minimize the opportunities for contamination. Serving of sliced butter and cracked ice shall not be by direct contact with fingers or hands and manual contact with all food or drink shall be avoided as far as possible.

## **25. GENERAL HYGIENE IN ESTABLISHMENT**

**25.1** No animals or birds shall be kept or allowed in any room in which food or drink is prepared, stored or served. There shall be no cobwebs in any part of the establishment.

**25.1.1** All enclosed spaces which provide harbourage for rodents shall be eliminated. All intersections between double walls and floors shall be protected against gnawing by rats, by the installation of approved rat-proof materials and all openings in floors, walls, and ceilings through which pipes, cables or conduits pass, shall be properly sealed with snugly fitting collars or approved rat-proof material; and the propagation of rats and invasion/infestation of the premises by them shall be permanently prevented.

When pesticides are used, care shall be exercised to prevent contamination of equipment, utensils and food. Under no circumstances, shall pesticides be used when the food is being prepared or served.

Under no circumstances, sinks and troughs for washing food or utensils be used for washing of hands.

## **26. EMPLOYEE HYGIENE**

**26.1** Every person employed in the food service establishment shall be medically examined by an authorized registered medical practitioner and the examination shall include X-ray of the chest for tuberculosis. The examination shall also include: examination of stool for protozoal and helminthic infestation for those parasites which are transmitted by ingestion, for the presence of *Salmonella*, *Shigella* species and *Vibrio cholerae*; urine; and blood examination for venereal diseases. Subsequently, the employee shall be medically examined once a year or more frequently, if necessary, to ensure that he is medically fit and free from communicable diseases.

**26.1.1** It shall be impressed on all employees that they should notify the medical officer/management, cases of fever, vomiting, diarrhoea, typhoid, dysentery, boils, cuts and sores and ulcers (however small), and notifiable diseases occurring in their own homes and families.

**26.1.2** No worker who is suspected to be suffering from any of the disorders listed in **26.1.1** shall be permitted to work inside the establishment.

**26.2** Employees shall keep their finger nails short and clean and wash their hands with soap or detergent before commencing work and each absence, specially after using sanitary conveniences. Towels used for drying hands should be clean. No worker shall allow his hands or any part of his body or clothing to come into contact with the food. He should adopt strict hygienic practices so as to avoid adding any microbial contamination to the food.

**26.3** All employees shall be inoculated and vaccinated against the enteric groups of diseases once a year and against smallpox once in two years. In case of an epidemic all workers shall be inoculated and a record shall be kept.

**26.4** No worker shall be allowed to work without proper clothing. Employees shall be provided with clean uniforms (preferably white) or aprons or both and clean washable caps, where necessary.

**26.4.1** The uniforms shall not be worn outside the establishment but put on just before starting the work and changed when leaving.

**26.5** Eating, spitting, nose cleaning or the use of tobacco in any form or chewing betel leaves shall be prohibited where food is prepared or stored. Notice to this effect shall be prominently displayed and enforced.

**26.6** Sufficient and suitable sanitary conveniences shall be provided, maintained and kept clean in every establishment. The convenience shall be properly lighted. Separate conveniences shall be provided for each sex. No convenience shall open directly into any work-room in the establishment. The conveniences shall always be maintained clean and in good repairs.

**26.7** Sufficient wash basins with adequate provision of soap and towels, latrines and urinals in the prescribed manner should be provided (*see 14.1.1*), conveniently situated and accessible to workers at all times while they are at the establishment.

## **27. ABATTOIR**

**27.1** Abattoirs when provided in the establishment shall conform to the requirements laid down in IS:4393-1967\*.

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\*Specification for basic requirements for an abattoir.



# APPENDIX A

( Clause 3.1 )

## FORM OF APPLICATION FOR GRANT OF LICENCE

Ward \_\_\_\_\_

Old Licence No. \_\_\_\_\_

Name of Licensee \_\_\_\_\_

Premises Licensed \_\_\_\_\_

SL No.	NATURE OF ARTICLES, TRADE OR OPERATION	DIMENSION OR QUANTITY	FEES	
			Rs	P
i)				
ii)				
iii)				
iv)				
v)				
vi)				
vii)				
viii)				
ix)				
x)				

Total \_\_\_\_\_

Security Deposit of Rs \_\_\_\_\_

Valid from \_\_\_\_\_ to \_\_\_\_\_

Licensing Authority

Date of Issue \_\_\_\_\_

The Licence is hereby renewed:

SL No.	FEES RECEIVED VIDE RECEIPT No.	DATE	Rs	P	LICENCE VALID UP TO	SIGNATURE/ AUTHORITY
i)						
ii)						
iii)						
iv)						

(Continued from page 2)

<i>Members</i>	<i>Representing</i>
SHRI S. N. MITRA	Central Food Laboratory, Calcutta
DR D. V. PARULEKAR	Municipal Corporation of Greater Bombay
MUNICIPAL ANALYST (Alternate)	
DR A. RAMACHANDRA RAO	Corporation of Madras
DR A. N. RAMACHANDRA RAO	Central Food Technological Research Institute (CSIR), Mysore
SHRI C. T. DWARKANATH (Alternate)	
COL R. R. RAO	Quartermaster General's Branch, Army Headquarters
LT-COL O. P. KAPUR (Alternate)	
DR SHAM SINGH SEKHON	Department of Health & Family Planning, Govern- ment of Punjab
SENIOR COMMERCIAL OFFICER (CATERING)	Chief Catering Officer, Northern Railway
DR B. N. SINGH	Statistics Department, ISI, New Delhi
LT-COL O. N. TYAGI	Health Department, Municipal Corporation of Delhi
DR A. G. AJWANI (Alternate)	
SHRI P. C. VIN	Coca-Cola Export Corporation, New Delhi
DR HARI BHAGWAN, Deputy Director (Agri & Food)	Director General, ISI (Ex-officio Member)

*Secretary*

SHRI S. K. SUD  
Assistant Director (Agri & Food), ISI

Hygienic Codes Subcommittee, AFDC 36:5

*Convener*

MAJ-GEN M. S. BOPARAI      Directorate General, Armed Forces Medical Services,  
New Delhi

*Members*

DR K. BAGCHI	Central Committee for Food Standards (Ministry of Health, Family Planning, Works, Housing & Urban Development)
DIRECTOR (HEALTH)	Railway Board (Ministry of Railways)
HEALTH OFFICER	Corporation of Calcutta
DR H. LAXMINARAYANA	National Dairy Research Institute, Karnal
DR N. MAJUMDAR	All India Institute of Hygiene and Public Health, Calcutta
DR D. V. PARULEKAR	Municipal Corporation of Greater Bombay
DR A. RAMACHANDRA RAO	Corporation of Madras
DR D. V. S. K. RAO	Britannia Biscuit Company Ltd, Bombay
SENIOR MARKETING OFFICER (FRUIT PRODUCTS)	Directorate of Marketing & Inspection (Ministry of Food, Agriculture, Community Development & Co-operation), Faridabad
DEPUTY SENIOR MARKETING OFFICER (FRUIT PRODUCTS) (Alternate)	
DR R. C. SINHA	Food and Nutrition Board (Ministry of Food, Agriculture, Community Development & Co- operation)
SHRI P. C. VIN	Coca-Cola Export Corporation, New Delhi



AMENDMENT NO. 1 DECEMBER 1983

TO

IS:6074-1971 CODE FOR FUNCTIONAL REQUIREMENTS  
OF HOTELS, RESTAURANTS AND OTHER FOOD SERVICE  
ESTABLISHMENTS

Alterations

(Page 19, clause 26.1, line 7) - Delete the following:

'urine; and blood examination for venereal diseases.'

(Page 20, clause 26.3) - Substitute the following for the existing clause:

'26.3 All employees shall be inoculated against typhoid and paratyphoid A diseases on their first appointment and thereafter, once in every five years. In case of epidemics, all workers shall be inoculated. A record shall be maintained.'

(AFDC 36)



TO

**IS : 6074 -1971   CODE FOR FUNCTIONAL  
REQUIREMENTS OF HOTELS, RESTAURANTS  
AND OTHER FOOD SERVICE ESTABLISHMENTS**

( Page 7, clause 10.1, lines 3 and 4 ) — Substitute ' wire cloth conforming to IS : 1568-1970\* ' for ' wire gauge conforming to IS : 1568-1960\* '.

( Page 7, foot-note with ' \* ' mark ) — Substitute the following for the existing foot-note:

' \*Specification for wire cloth for general purposes ( first revision ) '.

( Page 8, clause 12.1 ) — Add the following new clause after this clause:

' 12.2 In case of air-conditioned buildings, the design, construction and installation of air-conditioning systems and equipment installed in the building for the purpose of providing and maintaining conditions of air temperature, humidity, purity and distribution shall be as per requirements laid down in SP : 7 ( Part VIII/Sec 3 )-1983\*.'

( Page 8 ) — Add the following foot-note:

' \*National Building Code of India 1983: Part VIII Building services, Section 3 Air conditioning and heating.'

( Page 9, clause 14.2, lines 4 and 5 ) — Substitute ' IS : 2470 ( Part I )-1985\* and IS : 2470 ( Part II )-1985† ' for ' IS : 2470 ( Part I )-1963\* or IS : 2470 ( Part II )-1964† '.

( Page 9, foot-notes with ' \* ' and ' † ' mark ) — Substitute the following for the existing foot-notes:

' \*Code of practice for installation of septic tanks: Part I Design, criteria and construction ( second revision ).

†Code of practice for installation of septic tanks: Part II Secondary treatment and disposal of septic tank effluents ( second revision ).

( Page 16, clause 21.1, line 2 ) — Substitute ' IS : 1860-1980\* ' for ' IS : 1860-1968\* '.

( Page 16, foot-note with ' \* ' mark ) — Substitute the following for the existing foot-note:

' \*Code of practice for installation, operation and maintenance of electric passenger and goods lifts ( second revision ).'

( Page 18, clause 22.9, line 2 ) — Substitute ' IS : 2190-1979\* ' for ' IS : 2217-1963\* ' ,

( Page 18, clause 22.10, line 4 ) — Substitute ' IS : 2190-1979\* ' for ' IS : 2190-1962† ' .

( Page 18, foot-notes with ' \* ' and ' † ' mark ) — Substitute the following for the existing foot-notes: /

' \*Code of practice for selection, installations and maintenance of portable first-aid fire appliances ( second revision ). '

( Page 20, clause 27.1, line 2 ) — Substitute ' IS : 4393-1979\* ' for ' IS : 4393-1967\* ' .

( Page 20, foot-note with ' \* ' mark ) — Substitute the following for the existing foot-note: /

' \*Specification for basic requirements for an abattoir ( first revision ). '

( BDC 12 )